



THE DOLPHIN INN

CHRISTMAS DAY MENU

£80 adults £45 kids

AMUSE BOUCHE

Goat's Cheese and Chive Beignet
with Chilli Honey

STARTERS

Roast Vine Tomato & Red Pepper Soup (VE)
finished with Basil Pesto

Homemade Confit Duck & Roasted Shallot Rilette (GFO)
served with Celeriac Remoulade and Sourdough Toast

Coronation King Prawn, Crayfish & Mango Cocktail (GF)
with Sourdough Bread

Baked Individual Petit Camembert (GF)
infused with Garlic and Rosemary served with Mulled Cranberry Chutney and Sourdough Toast

AMUSE BOUCHE

Raspberry Sorbet Bellini

MAIN COURSES

Traditional Roast Turkey (GFO)
with Chestnut & Cranberry Stuffing, Pigs in Blankets, Seasonal Vegetables, Roast potatoes & Gravy

Herb Crusted Roast Rack of Lamb (GF)
with Dauphinois Potato, Seasonal Vegetables, and Red Wine & Rosemary Jus

Pan Roasted Chalk Stream Trout (GF)
with Sautéed Potatoes, Tender-stem Broccoli, and White Wine Smoked Salmon and Dill Sauce

Root Vegetable Tatin (VGO)
topped with Candied Walnuts, Blue Cheese, and served with Tender-stem Broccoli and Sautéed Potatoes

DESSERTS

Traditional Christmas Pudding (VGO)
with Brandy Cream Sauce

Mulled Winter Fruit Crumble
with Cinnamon Custard and Clotted Cream Ice Cream

Gluten Free Chocolate Orange Tart (GF)
with Blood Orange Sorbet

***Additional Cheese Course Available**
for an additional charge

TO FINISH

Tea or Coffee
with Homemade Mince Pies



Please let us know if you have any allergies or dietary requirements.

Our dishes are made on site and may contain trace ingredients.